



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> 36-CPS-L/S	36 ^{3/8} "
<input type="checkbox"/> 50-CPS-L/S	50 ^{3/8} "
<input type="checkbox"/> 60-CPS-L/S	60 ^{3/8} "
<input type="checkbox"/> 66-CPS-L/S	66 ^{3/8} "
<input type="checkbox"/> 74-CPS-L/S	74 ^{3/8} "
<input type="checkbox"/> 84-CPS-L/S	84 ^{3/8} "
<input type="checkbox"/> 96-CPS-L/S	96 ^{3/8} "
<input type="checkbox"/> 144-CPS-L/S	144 ^{3/8} "

Hot Top Table
Stainless Steel (S) or Laminate Panel (L)

50-CPS-S, shown with options: (A) beaded stainless tray slide, (E) 8" wide Richlite® composite cutting board, and (GA) sloped front adjustable protector.



U.L. Sanitation Classified to NSF Standards

- With optional heat lamps and pan recess, this is ideal for serving piping hot pizza slices!
- Easy to clean, low maintenance

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters

Above the Top

- (F) Overshelf
- (GA) Sloped Front Protector – Adjustable
- (GAG) Sloped Front Protector – Adjustable – Glass Top Shelf
- (GC) Sloped Front Protector – Glass Clips
- (CGG) Sloped Front Protector – Glass Clips – Glass Top Shelf
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged
- (GTS) Glass Top Shelf for Protector or Buffet Shield
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (CCP) Curved Tempered Glass Protector
- (SCP) Straight Tempered Glass Protector
- (CCB) Curved Tempered Glass Buffet Shield
- Powder Coated finish (specify RAL #_____)
- (RR) LED Lights
- (S) Infra-Red Heat Lamp Strip
- (U) Infra-Red Heat Strip with Lights

Tray Slide/Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel tray slide
- (C) Tubular stainless steel trayslide
- (CTS) Corian® Tray Slide (specify _____)
- (QTS) Stone Tray Slide (specify _____)
- Powder Coated brackets (specify RAL #_____)
- (D) 8" wide Stainless Steel cutting board
- (E) 8" wide Richlite® composite cutting board
- Other cutting board width (specify_____)

Base Options

- (EB) Enclosed Base – no under storage
- (Y) Hinged Doors
- (BB) Heated Storage Base
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- S/S Toe Kick
- (IU) Intermediate Undershelf
- Other _____

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center
- (TL) Twist Lock Plug & Matching Receptacle
- Alternate Drain Location _____

Other Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify_____)
- Digital Menu Boards
- Décor Panel

A.I.A. File No. 00-0-00

SIS No. 00-0-00

REV 2/01/19 – Printed in the U.S.A.



LTI, Inc.
1947 Bill Casey Parkway (888) 584-2722
Jonesboro, GA 30236 lowtempind.com

Approvals: _____

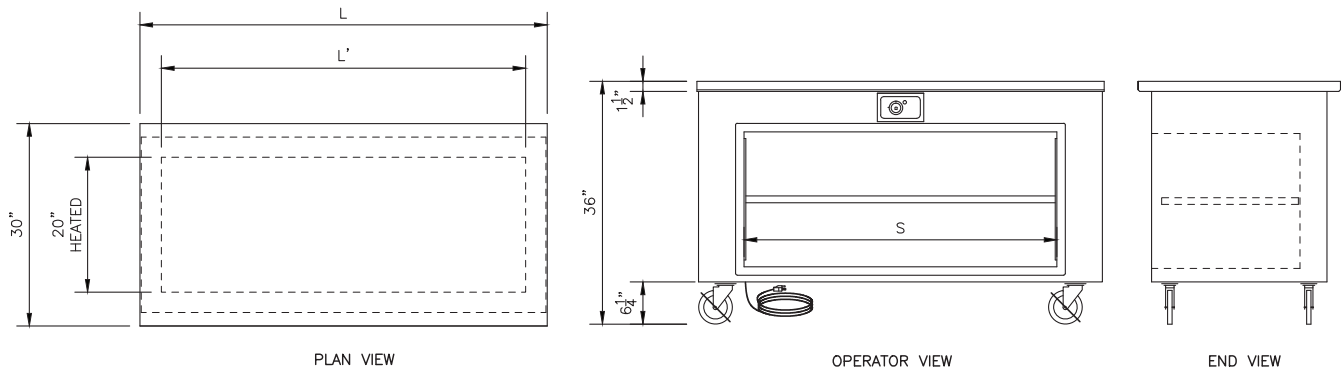
Hot Top Table

Stainless Steel (S) or Laminate Panel (L)



Hot Top Table

Stainless Steel (S) or Laminate Panel (L)



Model #	Unit Length (L)	Heated Length (L')	Storage Length (S)	120V, 1 Phase		Approximate Ship Weight
				Amps	Nema	
28-CPS	28 ^{3/8"}	22"	N/A	1	5-15P	150 lbs.
36-CPS	36 ^{3/8"}	30"	15"	1.3	5-15P	200 lbs.
50-CPS	50 ^{3/8"}	44"	36"	2.4	5-15P	225 lbs.
60-CPS	60 ^{3/8"}	54"	46"	2.8	5-15P	250 lbs.
66-CPS	66 ^{3/8"}	54"	46"	2.8	5-15P	275 lbs.
74-CPS	74 ^{3/8"}	68"	(2) 28"	3.7	5-15P	275 lbs.
84-CPS	84 ^{3/8"}	68"	28" & 36"	3.7	5-15P	300 lbs.
96-CPS	96 ^{3/8"}	90"	28" & 46"	4.1	5-15P	325 lbs.
144-CPS	144 ^{3/8"}	90"	(2) 46"	4.1	5-15P	400 lbs.

Adding additional electrical components will change the total electric load.

Top

Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

Body (S)

Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Body (L)

Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with 1/2 stainless steel trim strips.

Casters

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with exterior and interior bracing for maximum stress relief. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

Heated Top

Heated top surface to be maintained at 120 deg. F by an insulated heat blanket attached securely to the underside of the 14 gauge stainless steel top. Surface temperature to be controlled by an infinite control recessed into the fiberglass body below the top on the operator's side.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

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Changing
how food is served.